

## All round tomato base sauce

Preparation time 45 minutes  
+ cooling time

5 cloves  
5 green cardamom  
3 black cardamom  
2 2inch cinimon sticks  
2 bay leaves  
1 t spoon cumin seeds  
3 tablespoons of oil

Saute the spices under a low flame for 2 minutes  
Add 500 gms sliced onions and saute well.  
Add 50 gms of chopped ginger and  
100 gms of chopped garlic  
Add a tspoon of salt  
Saute till the onions begin to change colour  
Add 1kilo fresh chopped tomatoes. Stir well  
Cover with lid and let it cook for 15 minutes on a medium flame

Set aside and cool completely  
Once cooled, puree it in a blender till a smooth paste.

Soak 100gms cashewnuts in a cup of hot water for 15 minutes. Add to a blender and blend to a smooth paste

Add 2 tablespoons oil to a pan  
Add 1 tsp turmeric  
3 t spoons chilly powder  
3 t spoons corriander powder  
1 t spoon cumin powder  
1 t spoon garam masala  
Fry on a low flame for 3 minutes  
Add the tomato and onion paste to the pan and stir well. Cover with a lid and cook for 15 minutes on a medium flame.  
Add the cashew mix to the pan and stir well. Cook for another 3 minutes, constantly stirring till the oil begins to seperate. Let it cool. Place in an air tight container  
Can store upto 10 days when refrigerated